GASTROBACK®

Operating Instructions

Design Wafflemaker

Art.-Nr. 42409 Design Wafflemaker

Read all provided instructions before first usage!
Model and attachments are subject to change

Carefully read all provided instructions before you start running the appliance and pay regard to the warnings mentioned in these instructions.

Important Instructions

- ***Do not** use any cooking cutlery made of metal or simular hard material on the heating surface to avoid damaging the non-stick coating. Only use cooking cutlery made of wood or heat unsensitive plastic. **Never** cut on or try to scrape off batter from the heating surface using hard, sharp-edged items.*
- *The exterior and the heating surface of the Design Wafflemaker get hot during operation. Do not touch the exterior or the heating surface of the Design Wafflemaker while the appliance is in use.*
- ***NOTE:** Do not cover the heating surface with too much batter. If the batter has baking agents (such as soda, bakingpowder or yeast) the batter will leak out of the sides of the wafflemaker.*
- *For best results, do not open waffle maker during cooking process. Doing so will interfere with the timing mechanism.*
- *Turn the browningcontrol on the preferred setting. For golden brown waffles, we recommend using setting 4. If you prefer crisper, darker Belgian waffles (setting 5-6), increase the browning control. If you prefer lighter Belgian waffles (setting 1-3), decrease the browning control.*
- ***WARNING!** Always open the lid all the way otherwise the lid might falls down and causes personal injury.*
- ***WARNING!** Allow the appliance to cool down, before cleaning or moving the appliance. **Do not** place the appliance or power cord in an automatic dishwasher. **Do not** immerse the motor housing or power cord in any liquids or spill any liquids on it.*
- *Locking device: Closing the lid and rotating the unit 180° to the right is locking the lid. To be able to open the appliance the handle has to face down.*
- *Turning device: The batter is optimal spread and evenly browned rotating the wafflemaker.*
- ***The appliance is for household only.***

Important Safeguards

Carefully read all instructions before operating and save the instructions for future reference. ***Do not*** *attempt to use this appliance for any other than the intended use, as described in these instructions. Any other use, especially misuse, can cause severe injuries or damage by electric shock, fire or moving mechanical parts.*

Never leave the appliance unattended when in operational mode.

Any operation, repair and technical maintenance of the appliance or any part of it other than described in these instructions may only be performed at an authorised service centre. Please contact your vendor.

Safeguards for Daily Operation

• ***Do not*** *attempt to operate the appliance using any parts or accessories not recommended by the manufacturer.* ***Do not*** *operate the appliance, when the appliance or any part of it is likely to be damaged, to avoid risk of fire, electric shock or any other damage or injuries to persons.* ***Do not*** *attempt to open the appliance housing or to repair the power cord. Check the entire appliance regularly for proper operation. The appliance is likely to be damaged if the appliance is subject to inadmissible strain (i.e. overheating, mechanical or electric shock) or if there are any cracks, excessively frayed parts or distortions. In this case, immediately unplug the appliance and return the entire appliance (including all parts and accessories) to an authorised service centre for examination and repair.*

• Close supervision is necessary when the appliance is used near young children. ***Do not*** *let young children play with any parts of the appliance or the packing. The appliance is* ***NOT*** *intended for use by children or infirm persons without supervision. Take care that no one pulls the appliance by the power cord, especially when young children are near. Place the appliance on a clean, dry and stable surface where it is protected from inadmissible strain (i.e. mechanical or electric shock, overheating, frost, moisture) and where young children cannot reach it.*

• ***Do not*** *place damageable or precious objects near the appliance while operating to avoid damage by grease spilling.*

• ***Do not*** *place the appliance near the edge of the surface or on inclined or touching wet surface or where it can fall.*

• During operation keep the appliance in an appropriate distance of at least 20 cm on each side and 1 m on top to furniture, walls, boards, curtains and other objects for the air to circulate. Do not place any cloth or tissue beneath or on the appliance, to avoid any risk of fire, electric shock and overheating.

• Always keep the table or counter clean and dry and immediately wipe off spilled liquids. Do not place the appliance near the edge of the table or counter or on inclined or wet surfaces or where it can fall.

• ***Do not*** *operate the appliance near inflammable liquids (i.e. high-proof alcohol) or beneath any heat-sensitive or moisture-sensitive materials to avoid damage caused by steam, condensate or fire.*

• ***Do not*** *place the hot appliance on an uneven surface or where it can tilt. Hot grease or batter could leak out of the appliance and can cause personal injury or material damage.*

• *This appliance is NOT intended for use in moving vehicles.* ***Do not*** *operate or store the appliance in humid or wet areas or outdoors.* ***Do not*** *attempt to operate the appliance using any parts or accessories not recommended by the manufacturer.*

• *Always turn the appliance off, unplug the appliance and wait for the appliance to cool down, before cleaning or storing the appliance. Lock the lid by turning the handle before you move the appliance. For moving the appliance catch hold of the handle and the attachment of the wafflemaker.*

Important Safeguards for all Electrical Appliances

• *The Design Wafflemaker is electrical heated. Ensure that the voltage rating of your mains power supply corresponds to the voltage requirements of the appliance (220/230 V, 50 Hz, AC). Always connect the appliance directly to a mains power supply wall socket with protective conductor (earth) connected properly. The installation of a residual current safety switch with a maximum rated residual operating current of 30 mA in the supplying electrical circuit is strongly recommended. If in doubt, contact your local electrician for further information.* ***Do not*** *use multiple electrical adapters.*

• ***Do not*** *leave the appliance unattended while connected to the power supply. Always turn the appliance off and* ***IMMEDIATELY*** *unplug the appliance after operation, if it is not in use and before cleaning. Always grasp the plug to disconnect the appliance from the power outlet.*

• *Always handle the power cord with care.* ***Do not*** *pull or strain the power cord. The power cord may never be knotted or squeezed. Do not let the power cord hang over the edge of the table or counter. Take care not to entangle in the power cord.*

• ***Do not*** *immerse the motor housing or power cord in water or any other liquid.*

• ***Do not*** *pour or drip any liquids on the appliance or power cord. When liquids are spilled on the appliance, immediately unplug the appliance and dry it to avoid risk of electric shock or fire.* ***Do not*** *attempt to operate the appliance, when liquids are on or in the electrical section of the appliance. With the appliance connected to the power supply, do not touch the appliance with wet hands or when the appliance is damp or wet or is touching wet surfaces in order to avoid risk of electric shock. In this case* ***do not*** *touch the appliance but immediately unplug the*

power cord from the power supply and dry the appliance (see Care and cleaning).

*• **Do not** place the appliance or power cord in an automatic dishwasher!*

*• The appliance is intended for baking waffles. **Do not** use the appliance for any other purpose.*

Hot Surfaces – Risk of Burns

• The exterior of the Design Wafflemaker and the heating surfaces are getting hot during operation. Do not touch the exterior of the Design Wafflemaker or the heating surface while the appliance is in use. Always keep your hands, face and arms as well as any clothing and other heat-sensitive objects away from the Wafflemaker during operation and only touch the handle, attachment, or the control panel.

• For moving the hot appliance catch hold of the handle and the attachment of the wafflemaker.

*• The appliance is electrical heated. The heating starts as soon as the power switch is turned ON. **Do not** place any foreign burnable substance (such as papers, plastics, textiles or alike) on the heating surface, to avoid risk of fire. The appliance needs some time to cool down after switching OFF the appliance. **Do not** leave any cooking cutlery on the hot heating surface. Be aware of not touching the hot heating surface with any parts of your body or heat-sensitive items. Ensure to open the lid all the way to make sure that it can not fall down and cause personal damage.*

• Be especially careful when you have to move the appliance while operating or shortly after use when it is still hot. Hot liquids (such as grease or hot batter) could leak out of the appliance and cause personal injury or material damage. Always pull the plug and let the appliance cool down before moving or cleaning the appliance.

*• **WARNING!** Always open the lid all the way otherwise the lid might falls down and causes personal injury.*

• Operate the appliance on a well accessible, stable, level, dry, heat unsensible and suitable surface (such as glass, ceramics, stone or metal). Do not place it on a surface made of plastic (or plastic covered) or vanished or coated wood to avoid damage caused by overheating. Do not place any cloth or tissue beneath or on the appliance, to avoid any risk of fire, electric shock and overheating. Always keep the table or counter clean and dry and immediately wipe off spilled liquids. Do not place the appliance near the edge of the table or counter or on inclined or wet surfaces or where it can fall.

*• **Do not** place the appliance or any parts of it on or near hot surfaces (heater, gas burner, grill or oven). Do not place the appliance on the power cord. If the power cord warms up during operation or is likely to be damaged, it must be replaced by an authorised service centre. Do not attempt to repair the power cord!*

Important advice for the non-stick coating

The heating surface has a non-stick coating. If the coating is damaged, grazed or parts of it detouch from the heating surface ***do not*** *use the appliance anymore.*

- *Do not use any cooking cutlery made of metal or simular hard material on the heating surface to avoid damaging the coating. Only use cooking cutlery made of wood or heat unsensitive plastic.* ***Never*** *cut on or try to scrape off batter from the heating surface using hard, sharp-edged items.*
- ***Never*** *use abrasive cleaners, cleaning pads or any hard and sharp objects (i.e. metal scouring pads) for cleaning. Clean the Design Wafflemaker with a damped sponge or tissue and carefully dry the exterior of the appliance after cleaning. Do not handle the appliance or any part of it with violence. Never place the appliance in an automatic dishwasher.*
- *Never use non-stick spray as this may damages the non-stick coating of the appliance.*

Knowing your Design Wafflemaker

Wafflemaker: especially deep heating surface (0,5 Inch = 1,27 cm)

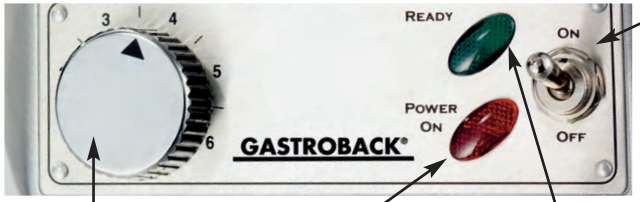
Handle with locking system (lid will not rise as waffles bake)

Wafflemaker attachment

removable drip tray

Wafflemaker pedestal

Measuring scoop



ON/OFF Switch

Browningcontrol
setting 1: slight browning
setting 6: deeper browning

Netindicatorlight (red/POWER ON)

Indicatorlight (green/READY; signalises when operating temperature is reached)

Indicator Beeps (not shown)
- After the wafflemaker has been plugged into electrical outlet and turned to the on position, the wafflemaker will beep 6 times, when it has reached baking temperature. Please note: this will only occur for the first waffle of each baking session.
- 3 beeps indicate waffle is done.

First use

Before first use and after a long period of storage, clean the appliance with a damp soft cloth and warm soapy water (see Care and Cleaning).

***WARNING!** Always unplug the appliance and wait for the appliance to cool down, before cleaning. **Do not** pour or drip any liquids on the appliance or power cord. When liquids are spilled on the appliance, immediately unplug the appliance and dry it to avoid risk of electric shock or fire. **Do not** attempt to operate the appliance, when liquids are on or in the electrical section of the appliance. **Do not** clean the appliance in the dishwasher.*

1. Remove all promotional materials and packing and place the appliance on a convenient surface (explained in the safeguards).

2. Wipe the heating surface with a damp soft cloth and warm soapy water. Dry it properly after cleaning.

***NOTE:** When using the Design Wafflemaker for the first time, you may notice a fine smoke haze, because of the first heating of some of the components. There is no need for concern. To prevent smell and taste of your food from being affected, you should heat the appliance on browning level 6 without any batter. If the burnt smell occurs again on later use, clean the appliance (see: 'Care and Cleaning'). If the burnt smell persists stubbornly even after thoroughly cleaning the appliance, return the appliance to an authorised service centre for examination and repair.*

3. To grease the heating surface, spray the hot grids with cooking spray or brush them with a flavourless oil. Then wipe with a paper towel or pastry brush.

4. Preheat your Design Wafflemaker on setting 4 or preferred setting, turn on the appliance and wait round about 4 minutes. You will hear 6 beeps and the green indicatorlight will be illuminated when the appliance is preheated and ready for filling in the batter. Turn the browningcontrol on the preferred setting. For best results, do not open waffle maker during cooking process. Doing so will interfere with the timing mechanism.

Usage

1. Prepare the batter. You find recipes page 27 and following.

2. Place the appliance on a well accessible, stable, level, dry, and suitable large table or counter. Do not place any cloth or tissue beneath or on the appliance, to avoid any risk of fire, electric shock and overheating. Always keep the table or counter clean and dry and immediately wipe off spilled liquids. Ensure that there is no foreign substance on the heating surface. Close the lid. Place the drip tray underneath the wafflemaker. The bulge of the tray should slide into the device on the pedestal.

Do not *touch the exterior of the Design Wafflemaker while the appliance is in use. Always keep your hands, face and arms as well as any clothing and other heat-sensitive objects away from the Wafflemaker during operation and only touch the handle, attachment, or the control panel.* ***Do not*** *touch the heating surface.*

Connect the appliance directly to a separately protected mains power supply wall socket with protective conductor (earth/ground; 220/240 V, 50 Hz, AC, rated for 16 A). *The netindicatorlight will turn on as soon as the plug is connected to the power outlet.*

3. Preheat your Design Wafflemaker on setting 4 or preferred setting (setting 1: slight browning; setting 6: deep browning), turn on the appliance and wait round about 4 minutes. You will hear 6 beeps and the green indicator light will be illuminated when the appliance is preheated and ready for filling in the batter. Turn the browningcontrol on the preferred setting. For best results, do not open waffle maker during cooking process. Doing so will interfere with the timing mechanism.

It is Important that the heating surface is preheated and greased before the first usage. After finishing the first waffle no more greasing is necessary. To grease, spray the hot grids with cooking spray or brush them with a flavourless oil. Then wipe with a paper towel or pastry brush.

4. Make sure the appliance is ready-to-operate and the green indicatorlight is illuminated before pouring the batter onto the heating surface.

NOTE: *It is normal that a slight burnt smell occurs during the first operation (section ´First use` of the operating instructions).*

WARNING! *Pouring batter onto the preheated heating surface batter or grease might spurt out. Keep enough distance to the appliance during operation and do not touch the hot exterior or heating surface of the wafflemaker. For opening the lid use the handle only.*

NOTE: *For best results, do not open waffle maker during cooking process. Doing so will interfere with the timing mechanism.*

5. Using the recipes provided, fill measuring scoop to the 3/4 mark or to top of scoop, depending on the recipe. (For loose batters, fill to the 3/4 mark; for thicker batters, fill to the top.) Pour batter evenly into the centre of the waffle grids. Use a heat-proof spatula (no metal cooking cutlery!) to spread the batter evenly over the grids. Close the lid and rotate the unit 180° to the right. The turning locks the lid. Pay attention not touching the hot exterior of the appliance.

6. When the waffle is completely baked, the waffle maker will sound 3 beeps. Baking time is determined by browning level. Choose a setting on the browning control dial. For golden brown waffles, we recommend using setting 4.

7. Once the waffle is ready and the waffle maker has beeped 3 times, rotate the waffle maker 180° to the left, open the lid and remove waffle by gently loosening the edges with

a heat-proof plastic spatula. Never use metal utensils, as they may damage the non-stick coating. ***ATTENTION!*** *Never cut or scratch on the heating surface with sharp-edged cutlery. This would harm the non-stick coating. Removing the waffle from the heating surface you can refill the heating surface right away.*

8. Always disconnect the plug from the wall outlet once baking has been completed.

Tips for making perfect waffles

To measure flour, stir the flour first to aerate it, since it settles when it sits. Then spoon it into a measuring cup, levelling off the top with the back of a knife – do not pack down into measuring cup. These quick steps will help you to avoid heavy waffles.

For best results: For loose batters, fill to the 3/4 mark (for thicker batters, fill to the top) or enough to fill the entire lower grid. Pour batter evenly into the centre of the waffle grids. ***NOTE:*** *Do not cover the heating surface with too much batter. If the batter has baking agents (such as soda, bakingpowder or yeast) the batter will leak out of the sides of the wafflemaker. Use a heat-proof spatula to spread the batter evenly over the grids.*

TIP: *For added convenience while baking waffles, rest measuring scoop with handle hanging on outside of bowl and scoop on inside of bowl until the next baking cycle.*

For golden brown waffles, we recommend using setting 4. If you prefer crisper, darker Belgian waffles, increase the browning control.

Belgian waffles taste best when made to order, but baked Belgian waffles may be kept warm in a 100 degree oven. Place in a baking pan or wrap in foil while in the oven. (Waffles wrapped in foil may lose their crispness.)

Baked waffles may be frozen. Allow to cool completely, and then place in plastic food storage bag. Use waxed paper to keep waffles separated. Reheat in an oven, toaster or toaster oven when ready to use and serve the waffles warm.

To serve we recommend maple syrup, fruit syrups, warm fruit compote, fruit sauce Fresh berries, chopped fruit, chopped nuts, powdered sugar, whipped cream, ice cream, sorbet, chocolate sauce or fruit yogurt. Give your fancy full scope.

Care and cleaning

Always ensure that the appliance is switched off at the power outlet. Then remove the plug from the power outlet before cleaning and storing the appliance.
WARNING! *Allow the appliance to cool down, before cleaning or moving the appliance.* ***Do not*** *place the appliance or power cord in an automatic dishwasher.* ***Do not*** *immerse the motor housing or power cord in any liquids or spill any liquids on it. Always wipe off spilled liquids immediately.* ***Do not*** *pour or drip any liquids*

on the motor housing or power cord. ***Do not*** *place the appliance on wet or damp surfaces. When liquids are spilled on the motor housing, immediately unplug the appliance and dry the motor housing to avoid risk of electric shock or fire.*

For easy cleaning – immediately after each use clean the appliance. This way no leftover food will stick, burn-in or carbonise to the heating surface.

ATTENTION: *Abrasive and strong cleaner damage the surface of the non-stick coat. Never clean the appliance or units with abrasive and strong cleaner.* ***Never*** *use hard or sharp-edged subjects when using or cleaning the appliance as this may damages the non-stick coat.* ***Do not*** *use force when using the appliance to avoid damages.*

Carefully clean the heating surface with a damp sponge or cloth and warm soapy water. ***Do not*** *clean the wafflemaker or wafflemaker pedestal in the dishwasher.*

For your convenience, you can clean the drip tray in an automatic dishwasher.

The measuring cup can also get cleaned in the dishwasher but therefore use a program that operates on lower temperature. Otherwise the plastic might deforms or changes colour. Wipe the exterior of the wafflemaker and power cord with a damp soft cloth. Take care not to spill or drip water or any other liquids on the pedestal.

Thoroughly dry the wafflemaker and all parts of the appliance after each cleaning. Polish the surface with a dry towel.

Storage

Always clean the appliance before storing. Operate according to the instructions ´Care and cleaning`. Make sure that there are no foreign substances on the heating surface and close the lid for storing. Please store the appliance in a frost-free, clean and dry location where it is out of reach of children and is protected against excessively loads (such as down-fall, voltage, heat, humidity). ***Never*** *lay heavy or hard objects on top of the appliance.*

Waste disposal

The appliance has to be deposed by the definition of the regional waste disposal of electricalscrap.

If necessary get information of the regional waste management enterprise.

Warranty

We guarantee that all our products are free of defects at the time of purchase.
Any demonstrable manufacturing or material defects will be to the exclusion of any further claim and within 2 years after purchasing the appliance free of charge

repaired or substituted. There is no Warranty claim of the purchaser if the damage or defect of the appliance is caused by inappropriate treatment, over loading or installation mistakes.

The Warranty claim expires if there is any technical interference of a third party without an written agreement.

The purchaser has to present the sales slip in assertion-of-claims and has to bear all charges of costs and risk of the transport.

Recipe

Basic Waffle recipe

Makes 1-2 waffles:

1 egg
4 tablespoons unsalted butter, melted and cooled
1 heaped tablespoon sugar
1 small pinch salt
100 ml milk (round about)
6 heaped tablespoon flour

Preparation

Take the melted the butter and add the egg, sugar, and salt; stir until mixture is smooth and creamy. Add the flour and blend. Add as much milk as it needs to make the batter easy to pour.

***Tip:** Flavour and spice the batter ad libitum using i.e. gingerbread spices, vanillaflavour, chocolateflavour or cinnamon.*

Classic belgian waffles

Classic Belgian waffles have a crispy outside and are soft and moist on the inside. They are often served as part of a celebration – even to celebrate something as simple as a beautiful day. Try these waffles with your favourite syrup or a topping such as sliced fresh strawberries and freshly whipped cream.

Makes 10 waffles:

355 ml water
2 1/4 teaspoons active dry yeast (one packet)
3 cups (ca. 360 gram) sifted flour
1/4 teaspoon salt
3 large eggs, separated + 1 egg white
1/3 cup (ca. 75 gram) sugar
236 ml milk

8 tablespoons unsalted butter, melted and cooled
2 teaspoons vegetable oil
2 teaspoons vanilla extract

Preparation

Heat 1/2 of the water to lukewarm. ***NOTE:*** *Do not use water that is too hot because the yeast wont rise. Dissolve the yeast in the water with a pinch of the sugar from the recipe; let stand 5 to 10 minutes, until the mixture begins to foam.*

Put the flour and salt into a large bowl; stir to blend and reserve. Add the egg yolks, one of the egg whites, and remaining sugar to the yeast mixture; stir to blend. Add the remaining water, milk, melted butter, oil, and vanilla; stir until the mixture is smooth. Stir the liquid mixture into the flour mixture and beat until the mixture is smooth.

Beat the egg whites until stiff peaks form. Fold the egg whites gently into the batter. Let the batter stand for 1 hour, stirring every 15 minutes.

Preheat your wafflemaker on setting 4 or preferred setting (green indicatorlight will be illuminated when preheated) and act upon the instructions described in ´Usage`. Serve with whipped cream, fruit, jam, powdered sugar, or a warm fruit syrup.*

Gingerbread belgian waffles

These waffles have the flavour of just-baked gingerbread and are delicious served with fresh fruit or caramelised apples and pears.

Makes 6 waffles:
118 ml warm water
1 teaspoon granulated sugar
2 1/4 teaspoons active dry yeast (1 packet)
1 1/2 cups (ca. 180 gram) all-purpose flour
1 cup (ca. 250 gram) shortbread biscuit crumbs
1/4 cup (ca. 55 gram) granulated sugar
3 cups (ca. 360 gram) sifted flour
1/4 teaspoon salt
1 teaspoon ground ginger
1/4 teaspoon lemon zest, finely chopped
472 ml cups warm milk
3 large eggs, separated
1/2 cup unsalted butter, melted and cooled
1 teaspoon vanilla extract

Preparation

Measure water into a large bowl. ***NOTE:*** *Do not use water that is too hot because the yeast wont rise. Add 1 teaspoon granulated sugar and yeast; stir to dissolve. Let stand 10 minutes.*

In a separate bowl, combine the flour, shortbread biscuit crumbs, 1/4 cup sugar, salt, ginger, and lemon zest; stir to combine. Add the milk, egg yolks, melted cooled butter, and vanilla to the yeast mixture. Stir until smooth. Add the dry ingredients and beat until smooth, using hand mixer at low speed. Cover with waxed paper and let stand to rise in a warm, draft-free place for 30 minutes.

Beat the egg whites until stiff, but not dry. Gently fold into the batter.

Preheat your wafflemaker on setting 4 or preferred setting (green indicatorlight will be illuminated when preheated) and act upon the instructions described in ´Usage`. Serve with lemon curd, fruit, jam, powdered sugar, a warm fruit syrup, or whipped cream.*

Good night waffles

Most of the mixing for these waffles is done the night before. In the morning, just mix in the eggs, vanilla and a pinch of baking soda while the waffle maker is heating. Leftover batter may be covered and kept in the refrigerator for up to three days. Heat your waffle maker in the morning, stir the batter and have a freshly baked waffle for breakfast.

Makes 6 waffles:

118	*ml lukewarm water*
1	*tablespoon granulated sugar*
2 1/4	*teaspoons active dry yeast (1 yeast packet)*
472	*ml whole milk, warmed*
1/2	*cup (ca. 115 gram) unsalted butter, melted and cooled*
1	*teaspoon salt*
2	*cups (ca. 240 gram) all-purpose flour*
2	*large eggs, lightly beaten*
2	*teaspoons vanilla extract*
1/4	*teaspoon baking soda*

The night before, or at least 8 hours before baking, combine the warm water, granulated sugar and yeast. Let stand 10 minutes, until foamy.

Stir in the warm milk, melted butter and salt. Beat in the flour until smooth (this may be done using a hand mixer on low speed). Wrap bowl tightly with plastic wrap and let stand overnight (or for 8 hours) on the countertop – do not refrigerate.
*When ready to bake, preheat your wafflemaker on setting 4 or preferred setting**

(green indicator light will be illuminated when preheated).

While the waffle maker is heating, stir the eggs, vanilla and baking soda into the batter. Bake upon the instructions described in ´Usage`. Serve with sliced fresh fruit, jam, powdered sugar, a warm fruit syrup, or whipped cream.

Pumpkin nut belgian waffles

These waffles taste like freshly baked pumpkin muffins and are delicious served with warm maple syrup.

Makes 6 waffles:

11/2 cups (ca. 180 gram) all-purpose flour
1 ounce (ca. 30 gram) finely chopped walnuts (best if toasted first)
1 tablespoon cornstarch
1 tablespoon baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon freshly ground nutmeg
3/4 cup (ca. 75 gram) pumpkin puree (canned solid pack pumpkin)
2 large eggs, separated
236 ml whole milk
59 ml real maple syrup (do not use pancake syrup)
3 tablespoons unsalted butter, melted
1 teaspoon vanilla extract
3 large egg whites

Preparation

In a large bowl, combine the flour, chopped nuts, cornstarch, baking powder, salt, cinnamon, ginger, and nutmeg. Stir to blend and reserve. In a second bowl, combine the pumpkin puree, egg yolks, milk, maple syrup, melted butter, and vanilla; stir until smooth. Add the liquid ingredients to the dry ingredients and stir to blend until smooth, using a whisk.

In a clean, dry bowl, beat all the egg whites until stiff peaks form. Gently fold them into the batter.

Preheat your wafflemaker on setting 4 or preferred setting (green indicator light will be illuminated when preheated) and act upon the instructions described in ´Usage`. Serve with warm maple syrup, powdered sugar, or whipped cream.*

Notes

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